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| **Bison Menu** | |
| **Fri. Snack** | Santa Fe Soup, Water |
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| **Sat. Breakfast** | Harvest Coffee Cake, Scrambled Eggs, Hot chocolate |
| **Sat. Lunch** | Bacon Lettuce & Tomato Sandwiches, Milk , Apples, Chips |
| **Sat. Dinner** | Katahdin Surprise, Cinnamon Roll-Topped Cobbler, Water |
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| **Sun. Breakfast** | Breakfast Scramble, Milk, Apples |

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| **Santa Fe Soup** | |
| 2 Lbs Turkey, Ground 1 Tbsp Vegetable Oil 1 (medium) Onion, diced 2 Packages Ranch Dressing Mix 2 Packages Taco Seasoning Mix 2 Cups Water | 1 Can (16 oz) Kidney Beans 1 Can (16 oz) Pinto Beans 1 Can (16 oz) Black Beans 1 Bag White Corn , Frozen 1 Can Diced Tomatoes, diced |
| 1. Brown turkey in dutch oven with the vegetable oil. Add onions and cook for 5 minutes. 2. Add Ranch Dressing mix and taco seasoning mix. Add water. Mix 3. Add Beans, corn and tomatoes. 4. Simmer until done (you may consider adding tortilla chips and a dollop of sour cream to each bowl when served.) | |

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| **Harvest Coffee Cake** | |

2 Cups flour  
1 Tsp Baking Soda  
1 Tsp Ground Cinnamin  
1 1/2 Cups packed brown sugar  
1/2 Tsp Salt  
2 (large) Eggs  
1 Tsp vanilla extract  
1 Stick Butter, Softened  
1 Cup Sour Cream  
2 Apples, peeled, cored and thinly sliced

**Topping**

1/2 Cup packed brown sugar  
1/2 Cup Flour  
1/2 Tsp Ground Cinnamin  
1/2 Stick Butter, Softened

1.     Light and heat 25 briquettes.

2.     To prepare batter, mix all dry cake ingredients in a large bowl.

3.     Add eggs, vanilla extract, 1/2 cup butter and sour cream to the bowl. Stir well.

4.     Fold sliced apples into batter.

5.     Line a 12-inch  Dutch oven with parchment paper and then pour cake batter into oven.

6.     Place all topping ingredients in a second bowl and mix together with a pair of forks.

7.     Sprinkle topping over cake batter.

8.     Set eight coals underneath the oven and 17 coals on lid.

9.     Bake for 45 minutes, rotating oven and lid a quarter-turn in opposite directions every 15 minutes or so until a toothpick or knife inserted in the center of cake comes out clean.

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| **Bacon Lettuce & Tomato Sandwiches** | |
| 2 Lbs Bacon 1 Head Lettuce or Bunch Leaf | 2 Tomatoes Loaf of Bread Miracle Whip |
| Place entire amount of bacon in Dutch oven.  Do not separate.  Cook slowly, separating with a fork as you turn the bacon.  Drain grease alongside the fire part way through.  Too much grease will cause the bacon to take too long to cook.  Meanwhile toast bread on your griddle.  Spread with Miracle Whip.  Add piece of lettuce, slice of tomato then strips of bacon to each sandwich.  Top with second slice of toast. | |

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| **Katahdin Surprise** | |
| 2 Lbs boneless pork , Bite Sized - (can substitute stew beef, chicken, or firm tofu) 2 Packages (1.25 oz) taco seasoning mix 2 Tablespoons vegetable Oil 1 Jar (8 oz) Salsa 1 Jar (10 oz) apricot all-fruit preserves 1 Can (28 oz) crushed tomatoes | 1 Can (15 oz) kidney beans - drained and rinsed 1 Can (11 oz) corn 2 Lbs shredded Mexican blend cheese 2 Packages (8.5 oz) Jiffy corn bread mix 2 Eggs Cup (2/3) milk |
| 1. Light and heat 15 briquettes. 2. Place meat into a one-gallon sealable bag along with taco seasoning. Seal bag and shake well, making sure to thoroughly coat pieces with seasoning. 3. Pour vegetable oil into 12-inch Dutch oven and place over 15 briquettes. Fry coated pieces of meat until brown. 4. Add salsa, apricot preserves, crushed tomatoes, kidney beans and corn to Dutch oven. 5. Cover oven and simmer until thoroughly cooked, about 30 minutes. 6. Add cheese to oven and stir well. 7. In a second one-gallon sealable bag, add cornbread mix, eggs and milk. Seal bag and knead contents until all large clumps disappear. 8. Light and heat 25 fresh briquettes. 9. Cut a corner from bottom of ziplock bag and squeeze cornbread mix evenly over top of the bubbling mixture in Dutch oven. Do not stir batter! Cover oven. 10. Place eight coals underneath the oven and 17 of coals on the lid. 11. Bake for about 20 minutes or until top of cornbread is lightly browned and an inserted toothpick comes out clean. | |

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| **Cinnamon Roll-Topped Cobbler** | |
| 1 Can (29-oz) pear halves in syrup, drained and sliced 1 Can (21-oz) cherry pie filling | 1 tube of 8 refrigerated cinnamon rolls with icing |
| Mix sliced pears and pie filling in Dutch oven and heat over fire until boiling. Keep stirring so it does not stick or burn!  Place rolls on top of fruit mixture then BAKE for about 20 minutes until rolls are brown and fruit is bubbly.  (use 17 coals on top and 11 on the bottom).   Let sit for 5 minutes and spread icing over the rolls.  Let sit for 5 more minutes.  (This is the hardest part!) | |

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| **Breakfast Scramble** | |
| 1 Lb Bacon 1 Lb Smoked Sausage, Sliced 1 Green Pepper, Diced 1 Red Pepper, Diced 8 Ounces Fresh Mushrooms, Sliced 2 (Medium) Onions, Diced | 18 Eggs 2 Cups Shredded Cheddar Hot Sauce - Optional Salsa - Optional 1 Bunch Green onions |
| Cook bacon until partially done. Add the smoked sausage and continue cooking. Add the vegetables and cook until soft.   **Drain well before adding the eggs.**   Scramble together until firm. Add cheese on top and cook a minute or two longer to melt.   Serve with hot sauce or salsa. | |

**Food List (For Recipe Ingredients)**

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| 2 Packages 1.25 oz taco seasoning mix 1 Jar 10 oz apricot all-fruit preserves 1 Can 11 oz corn 1 Can 15 oz kidney beans 1 Can 16 oz Black Beans 1 Can 16 oz Kidney Beans 1 Can 16 oz Pinto Beans Cup 2/3 milk 1 Can 21-oz cherry pie filling 1 Can 28 oz crushed tomatoes 1 Can 29-oz pear halves in syrup 1 Jar 8 oz Salsa 2 Packages 8.5 oz Jiffy corn bread mix 2 Apples 3 Lbs Bacon 1 Tsp Baking Soda 2 Lbs boneless pork  1 1/2 Sticks Butter 1 Can Diced Tomatoes 20 Eggs 2 Cups flour 1/2 Cup Flour 8 Ounces Fresh Mushrooms 1 Bunch Green onions 1 Green Pepper 1 1/2 Teaspoons Ground Cinnamin 1 Head Lettuce or Bunch Leaf Hot Sauce | 2 large Eggs Loaf of Bread 1 medium Onion 2 Medium Onions Miracle Whip 2 Cups packed brown sugar 2 Packages Ranch Dressing Mix 1 Red Pepper Salsa 1/2 Tsp Salt 2 Cups Shredded Cheddar 2 Lbs shredded Mexican blend cheese 1 Lb Smoked Sausage 1 Cup Sour Cream 2 Packages Taco Seasoning Mix 2 Tomatoes 1 tube of 8 refrigerated cinnamon rolls with icing 2 Lbs Turkey 1 Tsp vanilla extract 2 Tablespoons vegetable Oil 1 Tbsp Vegetable Oil 2 Cups Water 1 Bag White Corn |

**Other Ingredients and Items**

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| **Breakfast Items** 1x Apples 1x Hot chocolate  1x Milk 1x Scrambled Eggs  **Lunch Items** 1x Apples 1x Chips 1x Milk   **Dinner Items** 1x Water  **Snack Items** 1x Water |